

2021 GEWÜRZTRAMINER



Manigold Vineyards Old Mission Peninsula

Gewürztraminer is one of the rarest of the Noble Grapes. With only 20,000 acres planted in the world, we are fortunate to have one of these acres planted just for us!

Much of the flavor of Gewürztraminer is concentrated in the skins of the fruit. With a wine that is so heavily dependent on the skin, it is vital to ripen Gewürztraminer fruit evenly. Thankfully, both the Northern Michigan climate, and the Manigold site in particular, create an ideal environment for the even ripening of the grapes on these vines.

This is a dry Gewürztraminer fermented entirely in stainless steel. 2021 was a ripe vintage with low acidity. Gewürz has an excellent aging potential for at least ten years, and this wine is well-suited to aging. However, it is also showing a lot of spice and aroma right now.

THE VINEYARD

Manigold Vineyards

Appellation: Old Mission Peninsula:

Varieties Planted: Gewürztraminer

Acreage: 1

Year Planted: 2008

Grown by: Rob and Lois Manigold



wine specs

RS: 0 g/L

PH: 3.93

TA: 4.5 g/L

ABV: 13.2%

167 cases

Aged: Stainless

Aging window: 10 years